

Cuisinart™

INSTRUCTION
AND RECIPE
BOOKLET



Electric Fondue Pot

CFO-3SSC

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

INTRODUCTION

Your party is sure to be a success with the elegant brushed stainless Cuisinart™ Electric Fondue Set! The 3-quart (2.8 L) nonstick pot will accommodate all of your favourite fondue recipes, including chocolate, cheese, broth or oil. So call the family, or invite friends over to relax with a variety of great-tasting fondues, then enjoy easy, dishwasher safe cleanup.

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IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

- 1. READ ALL INSTRUCTIONS BEFORE USING.
- 2. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 3. Do not touch hot surfaces. Use handles or knobs.
- 4. Always use hot pads when handling a hot FONDUE.
- 5. Do not immerse TEMPERATURE CONTROL PROBE or MAGNETIC CORD in water or other liquids.
- 6. Close supervision is necessary when any appliance is used near children.
- 7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

- 8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Cuisinart™ for examination, repair, or adjustment.
 - 9. The use of accessory attachments are not recommended by Cuisinart™ and may cause injuries.
 - 10. Do not use outdoors.
 - 11. Do not let cord hang over the edge of counter, or touch hot surfaces.
 - 12. Do not place on or near a hot gas or electric burner, or in a heated oven.
 - 13. Extreme caution must be used when moving fondue containing hot oil or other hot liquids.
 - 14. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
 - 15. Do not use appliance for other than intended use.
 - 16. When making oil fondue, the temperature of fondue fork when removed from the hot oil is extremely hot. Take care not to eat directly from one of the fondue forks that has been removed from hot oil.
 - 17. Be sure handles are secure and properly attached to bowl.
 - 18. For oil fondues, do not fill FONDUE with more than 3½ cups (875 ml) oil.
 - 19. Use only on heat-resistant surfaces.
 - 20. Do not use more than eight FONDUE FORKS when cooking in hot oil.
 - 21. A fondue containing hot oil should not be left unattended.
 - 22. Do not operate your appliance in an appliance garage or under a wall cabinet.
- When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

This product contains no user-serviceable parts. Temperature control probe does not need lubrication. Do not attempt to service this product. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

An extension cord may be used with care. However, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the fondue pot. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or animals, or tripped over unintentionally.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

PREPARING YOUR FONDUE POT FOR USE

Wash FONDUE POT, FONDUE RING and FORKS in hot, soapy water, Rinse thoroughly and dry. CAUTION: Do not wash or immerse the temperature control probe or cord. Before using the Fondue for the first time, condition the nonstick cooking surface by lightly brushing the cooking surface with vegetable oil. Heat, uncovered, at setting #4 for up to 5 minutes. Turn to OFF and cool completely. Wipe away excess oil.

INSTRUCTIONS FOR USE

Set FONDUE POT on a flat, dry, heatresistant surface. Set TEMPERATURE CONTROL PROBE to OFF and plug probe into TEMPERATURE PROBE RECEPTACLE on FONDUE POT.



Be sure the cord is installed in the socket. Plug cord into 120 Volt AC outlet.

Preheat if necessary. Turn TEMPERATURE CONTROL DIAL to desired temperature. INDICATOR LIGHT will turn on and then go off when selected temperature is reached. During cooking, the light will cycle ON and OFF to indicate that the temperature is being regulated.

Use the FONDUE FORKS to spear foods for cooking or dipping. Be careful not to scratch the nonstick surface when placing FORKS in FONDUE POT.

NOTE: When ingredients are stirred in the FONDUE POT, use plastic, nylon or wooden utensils to prevent damage to nonstick surface.

After cooking or serving, turn TEMPERATURE CONTROL DIAL to OFF. Unplug cord from wall outlet. After FONDUE POT has cooled, remove TEMPERATURE CONTROL PROBE.

HOW TO USE YOUR FONDUE POT WITH OIL

CAUTION: Extreme caution must be used when moving fondue pot containing hot oil or other hot liquids. Cooking with hot oil is not recommended when children are present.

CAUTION: Some spattering of oil will occur during cooking.

Be sure FONDUE POT is completely dry before filling with oil.

When making oil fondue, the temperature of fondue fork when removed from the hot oil is extremely hot. Take care not to eat directly from one of the fondue forks that has been removed from hot oil.

Place FONDUE POT on a flat, dry, heat-resistant surface.

Attach temperature control probe to the TEMPERATURE PROBE RECEPTACLE.

Fill FONDUE POT with 3½ cups (875 ml) of vegetable oil.

NOTE: Do not use more than 3½ cups (875 ml) oil.

Do not use butter, margarine, lard, olive oil or shortening in place of vegetable oil. Never add water or any other liquid to oil.

Place FONDUE RING on top edge of FONDUE POT. Use to hold FONDUE FORKS while cooking oil. **CAUTION:** Do not use more than 8 FONDUE FORKS at one time when cooking in hot oil. The FONDUE RING may also prevent some of the spattering during cooking.

NOTE: Do not place a cover over the FONDUE POT when heating oil or cooking in oil.

Remove ice crystals or excess water on food before cooking in oil by blotting with a paper towel.

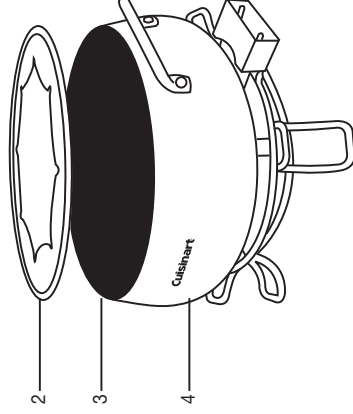
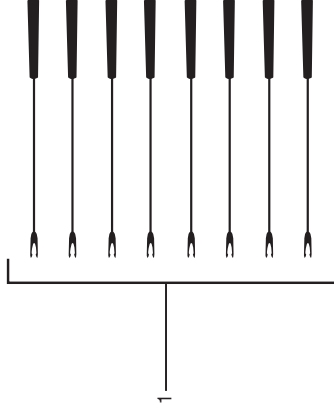
After FONDUE POT has cooled, turn

TEMPERATURE CONTROL DIAL to OFF.

Allow FONDUE POT and FONDUE RING to cool completely before moving or cleaning..

PARTS AND FEATURES

1. **Fondue forks**
Eight individual fondue forks.
2. **Fondue ring**
3. **Fondue bowl**
3 Qt. (2.8 L) Stainless steel bowl with nonstick interior.
4. **Brushed stainless steel housing.**
5. **Adjustable temperature control probe**
6. **BPA-free (not shown)**
All materials that come in contact with food are BPA free.



OPERATING INSTRUCTIONS

1. Place fondue pot and all removable parts on a clean, dry, flat surface. Make sure all parts have been cleaned and dried thoroughly before assembling.
2. Plug the fondue maker into a 120 Volt AC outlet.
3. Turn the temperature control dial to desired setting. The indicator light will turn on, staying on until selected temperature is reached. During cooking, the light will cycle ON and OFF to indicate that the temperature is being regulated.
4. Once the temperature is reached, put contents in fondue pot and cook for designated amount of time.
5. Use the fondue forks to spear foods for cooking or dipping when appropriate temperature has been reached. Be careful not to scratch the nonstick surface when placing forks in fondue pot.
Note: When ingredients are being stirred in the fondue pot, use plastic, silicone, nylon or wooden utensils to prevent damage to nonstick surface.
6. After cooking or serving is complete, turn temperature control dial to OFF and unplug cord from wall outlet.
7. After fondue pot has cooled, remove temperature control probe.

SUGGESTED TEMPERATURES FOR FONDUES

The temperature settings below are suggestions, and may need to be adjusted up or down according to initial temperature of ingredients being cooked, and amount and temperature of food being dipped or cooked at any given time.

FONDUE COOKING/PREPARATION SERVING/COOKING

Chocolate Fondues

Heat cream/liquid until it reaches a slow boil on Setting 4-1/2 - 5. Reduce temperature to Setting 3-1/2 - 4 to gradually add chocolate to simmering liquid.

Hold Chocolate Fondues at Setting 3 for serving.

Cheese Fondues

Cook finely chopped onions and other aromatic vegetables for flavouring at Setting 5-1/2 - 6. Increase temperature to Setting 6-1/2 to add liquids and bring to slow boil. Reduce heat to Setting 4-1/2 - 5 to gradually add shredded cheeses.

Hold Cheese Fondues for serving at Setting 3.

Broth Fondues

Sauté finely chopped onions, other aromatic vegetables, and herbs/spices for flavouring the broth at Setting 5 - 6. Add liquid and bring to a boil at Setting 7. Reduce the heat to Setting 3-1/2 to simmer broth.

Hold broth-based fondues for serving at Setting 3-1/2 - 4.

Oil Fondues

Heat oil at Setting 7-1/2 for 10 - 15 minutes until oil is barely bubbling and tests at 375° F (191° C) when tested with a candy/deep fry thermometer, or a 1-inch (2.5 cm) cube of bread is cooked to a golden, toasty brown. If maximum quantities of cold food are added simultaneously, it may be necessary to increase temperature from Setting 7-1/2 to 8. Adjust temperature setting as needed to maintain oil temperature.

TIPS AND HINTS

When making fondue, use a wine or beer that you would prefer drinking. Taste and flavour are important – if you wouldn't drink it, don't cook with it. The same holds true for liquors and liqueurs. A Sauvignon Blanc or Pinot Grigio is a good choice for making cheese fondue.

Champagne or Prosecco is another good choice. Chardonnays and red wines are not recommended for fondue cooking because the taste of chardonnay can be overwhelming and red wine lacks colour appeal.

Foods for dipping, should not be left at room temperature for longer than 2 hours. For safety, present raw meats, poultry, and seafood in a shallow bowl over a bed of ice to keep properly chilled. Remove any ice crystals or excess water before cooking in fondue pot.

Cook no more than 8 pieces of food at one time to insure thorough cooking and to prevent splashing.

Dipping foods should be cut into bite-sized pieces. Meats can be cut into cubes or into strips.

Blanch or gently steam vegetables to make them tender for dipping into fondues. This will set the colour, and will help them to cook or heat through more quickly. Vegetables such as green beans, broccoli and cauliflower should be crisp to tender. New potatoes should be steamed until tender but still firm. There is no need to precook green onions or bell pepper strips.

Fondue dipping sauces can be served in bowls with ladles so a small amount of sauce can be placed on each dining plate, or individual ramekins can be used for each diner.

To serve Fondue at the dining table, set Fondue Maker in the centre of the table on a trivet. It may be a good idea to cover the table with a protector and tablecloth, as there may be dripping.

To serve fondue, give each diner a dinner plate, a fondue fork and a dinner fork along with a large napkin.

Fondue etiquette indicates that the food should not be eaten from the fondue fork, but transferred first to the diner's own fork. Fondue forks are very sharp and also get very hot when in oil or broth. If a dipping sauce gets on a fondue fork, it can "contaminate" the oil or broth, causing a burnt or "off" taste.

Diners should never "double dip" and place the bitten portion of a piece of food back into the communal fondue pot.

CHOCOLATE FONDUE

When preparing chocolate fondue, be sure to use the best chocolate available for optimum flavour.

Chop your own chocolate quickly in the Cuisinart™ Food Processor. Place 1-inch (2.5 cm) or smaller pieces of chilled chocolate in the work bowl fitted with the metal blade and process until finely chopped.

Take care not to allow your chocolate fondues to come to a boil.

If chocolate fondue begins to "break" or separate into chocolate with any liquid that is oily in appearance, the fondue can be rescued by using a Cuisinart™ Hand Blender on low speed, directly in the Cuisinart™ Fondue Pot. Blend, using a gentle up and down motion, keeping the blender under the top surface of the fondue until it returns to a homogenous mixture.

CHEESE FONDUE

Cut crusty bread for dunking into 1-inch (2.5 cm) cubes – always include a side of crust on each bread cube. The bread is speared on a fondue fork, and then swirled into the cheese in a "figure eight" type motion to coat. The fork prongs should not ever touch the bottom or sides of the Cuisinart™ Fondue Pot – they will scratch the nonstick surface.

Begin cheese fondues by heating wine, beer or other liquid until it reaches a boil.

Then reduce heat to a simmer and slowly add shredded cheeses while stirring, until the cheese melts completely.

Take care not to allow cheese fondue to come to a boil.

CLEANING AND MAINTENANCE

WARNING: ALWAYS TURN TEMPERATURE CONTROL PROBE TO OFF; THEN DISCONNECT PLUG FROM WALL OUTLET BEFORE DISCONNECTING THE CORD.

CAUTION:

Do not immerse temperature control probe in water or any liquid. Turn TEMPERATURE CONTROL PROBE DIAL to OFF. After FONDUE POT and OIL have cooled, unplug cord from wall outlet. Remove the TEMPERATURE CONTROL PROBE from the unit before cleaning. Do not add cold water or immerse pot in water when hot. CAUTION: Do not immerse TEMPERATURE CONTROL PROBE or cord set in water or other liquids. Wipe with a damp cloth and dry.

Thoroughly wash FONDUE POT and FONDUE RING in hot, soapy water or an automatic dishwasher. Rinse thoroughly and dry. To remove stubborn stains, use a nonabrasive cleaner or a nonmetal cleaning pad. CAUTION: Do not use metal scouring pads or harsh scouring powders.

Wash FONDUE FORKS in hot, soapy water or an automatic dishwasher. Rinse and dry thoroughly. In time, the nonstick surface may discolour. This is normal and will not seriously alter the release properties; to remove any discolouration, use a cleaner for nonstick finishes such as a nonstick appliance cleaner. Pour cleaner into pot. Allow to boil for 1 minute. Cool. Rinse with clean water.

NOTE: Recondition nonstick surface before using again.

Any other servicing should be performed by an authorized service representative.

If cheese fondue begins to "break" or separate into cheese with liquid that is oily in appearance, the fondue can be rescued by using a Cuisinart™ Hand Blender on low speed, directly in the Cuisinart™ Fondue Pot. Blend, using a gentle up and down motion, keeping the blender under the top surface of the fondue until it returns to a homogenous mixture.

Do not purchase expensive already grated cheeses. You will have a greater variety and better quality available if you grate your own - use your Cuisinart™ Food Processor fitted with the medium (4mm) shredding disc to quickly shred less costly blocks of cheeses.

BROTH FONDUE

When making a broth fondue, use a homemade stock that has been strained, or a purchased stock or broth that is flavourful, but low in sodium – a high sodium stock will become more concentrated as the evening progresses.

Season broths with fresh ginger, green onions, spices, or fresh herbs for flavourful dipping.

Have additional hot stock/broth available to add to the fondue pot as necessary.

OIL FONDUE

For oil fondues, use a flavourless vegetable oil. Heat oil to 375° F (191° C) using setting 7-1/2.

This will take about 10 to 15 minutes – a one inch (2.5 cm) cube of bread will fry to golden brown in about 45 seconds when the oil is ready.

Use no more than 3-1/2 cups (875 ml) oil. Season meats for oil fondues after frying – the hot meat will absorb the seasoning, and the seasoning will not flavour the oil for other diners.

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CHEESE FONDUES

CLASSIC CHEESE FONDUE

Makes 6 to 8 servings

- 1 pound (500 g) Gruyère, grated
- ¾ pound (375 g) Emmenthal, grated
- 6 teaspoons (30 ml) cornstarch
- 1½ teaspoons (7 ml) dry mustard
- 1 clove garlic, peeled, cut in half
- 2¼ cups (532 ml) dry white wine (not chardonnay)
- 2½ tablespoons (37 ml) Kirschwasser**

Place the grated cheeses in a large bowl and toss to combine. Add the cornstarch and dry mustard and toss to coat the grated cheese completely. Reserve.

Rub the bottom and lower half of the sides of Cuisinart™ Fondue Pot with the cut sides of the garlic cloves. Add the wine to the Fondue Pot. Turn the temperature to Setting 5 and bring the wine to a strong simmer (bubbling, but not boiling strongly). While stirring constantly with a wooden spoon or nonstick whisk, gradually whisk in the grated cheeses, sprinkling in one handful at a time; don't add any more cheese until each handful is completely melted and smooth. The mixture will slowly thicken. When all the cheese has been added, stir in the Kirschwasser and serve. Reduce the temperature setting of the Fondue Pot to Setting 3. The fondue should just simmer; it should never boil.

This fondue is traditionally served with cubes of crusty bread. For a change you may also serve blanched to crisp-tender vegetables or cooked but firm new potatoes..

* For an alcohol-free version, substitute chicken stock plus 2 tablespoons (30 ml) of lemon juice for the full amount of wine. Substitute an additional 2 tablespoons (30 ml) of lemon juice for the Kirschwasser. For more notes on alcohol free fondues, see page 6.

** Kirschwasser is the classic component to this recipe, but some find that its flavour too strong.

If this is the case, you can either substitute additional white wine or lemon juice in its place.

PESTO CHEESE FONDUE

Makes 8 servings

- 1 pound (500 g) part-skim mozzarella cheese (not handmade fresh), shredded
- 8 ounces (250 g) Italian Fontina, shredded
- 6 ounces (175 g) Provolone, shredded
- 2 tablespoons (30 ml) cornstarch
- 1 tablespoon (15 ml) extra virgin olive oil
- 1 ounce (28 g) shallot, peeled, chopped
- 1 clove garlic, peeled, chopped
- 2 cups (500 ml) dry white wine (Pinot Grigio)
- 6 tablespoons (90 ml) pesto (homemade or purchased)

Crusty bread cubes for dipping

Fresh vegetables for dipping – blanched flowerets of broccoli or cauliflower, sliced carrots, zucchini wedges; raw strips of red or yellow bell peppers

* For an alcohol-free version, substitute chicken stock plus 2 tablespoons (30 ml) lemon juice for the wine.

Place cheeses in a large bowl and sprinkle with cornstarch; toss to completely coat. Reserve.

Heat the olive oil in the Cuisinart™ Fondue Pot using Setting 5-1/2 - 6. Cook the chopped shallot and garlic until tender and just golden, about 1 minute. Add the wine and bring to a simmer. Reduce the temperature to Setting 3-1/2.

Gradually add the cornstarch-coated shredded cheese, one handful at a time, while stirring with a plastic or coated whisk. Add the cheese slowly, allowing it to melt and blend completely before adding more. Do not rush. When cheese has been completely added, stir in the pesto.

Keep the temperature Setting at 3 to serve the fondue. The fondue should just simmer, it should never boil.

Serve with crusty bread cubes and vegetables, if desired.

CHEDDAR, ONION, APPLE & HARD CIDER FONDUE

Makes 8 servings

- 1½ pounds (750 g) shredded extra sharp cheddar cheese
- 2½ tablespoons (37 ml) cornstarch
- ½ teaspoon (2 ml) dry mustard
- 1 tablespoon (15 ml) unsalted butter
- 1 ounce (30 g) chopped shallot
- ½ cup (125 ml) finely diced tart apple
- 2½ cups (625 ml) hard cider
- Cubes of crusty bread
- Apple wedges (toss in lemon juice to prevent from turning brown)

Place the shredded cheese in a large bowl and sprinkle with the cornstarch and dry mustard; toss to coat.

Heat the butter in the Cuisinart™ Fondue Pot using Setting 3-1/2. Cook the shallot and apple in the butter until tender and golden, about 3 – 4 minutes. Add 2 cups (500 ml) of the hard cider and bring to a boil.

Reduce the heat to Setting 3 - 4, and with the cider simmering, gradually add the shredded cheese, a handful at a time, while whisking with a plastic or coated whisk. If mixture seems too thick, whisk more of the reserved cider as needed. To serve, keep the temperature set at Setting 3.

Serve with crusty bread or wedges of tart apple.

BRIE & MUSHROOM FONDUE

Makes 6 to 8 servings

- ¾ ounce (21 g) mixed dried exotic or porcini mushrooms
- 1 cup (250 ml) boiling water
- 1½ pounds (750 g) Brie*
- 3 tablespoons (45 ml) cornstarch
- 1 ounce (30 g) shallot, peeled
- 6 ounces (175 g) mushrooms, cleaned and halved
- 1 tablespoon (15 ml) unsalted butter
- 2½ cups (625 ml) dry white wine (Sauvignon Blanc recommended)

<p>Rinse the dried mushrooms and place in a small bowl. Cover with boiling water and let stand 20 minutes, until softened. Drain, squeeze dry, and chop finely. Reserve.</p> <p>Use a sharp knife or vegetable peeler to remove the rind from the Brie. Cut or tear into ½ inch (1.25 cm) cubes. Toss with cornstarch and refrigerate while preparing the remainder of the recipe.</p> <p>Insert the metal blade in the Cuisinart™ Food Processor. With the machine running, drop the shallot through the small feed tube and process for 5 seconds to chop. Scrape the work bowl and add the mushrooms; pulse until finely chopped, about 20 pulses.</p> <p>Melt the butter in the Cuisinart™ Fondue Pot using.</p> <p>Setting 4-1/2 – 5-1/2. Add the chopped shallots and fresh mushrooms. Stir and cook the mushrooms until they give up their liquid and are lightly browned, about 3 – 4 minutes. Add the wine and bring to a boil. Reduce the heat to Setting 3-1/2 – 4-1/2 and gradually stir in the cornstarch-coated Brie bits, a handful at a time, stirring constantly with a plastic or coated whisk. Stir and blend completely before adding the next handful.</p> <p>When all the cheese has been added, stir in the minced rehydrated mushrooms.</p> <p>Serve with crusty bread cubes.</p> <p>* For ease, cut into wedges and freeze for 30 minutes before starting this recipe.</p> <p>** For an alcohol-free version, substitute chicken stock plus 2 tablespoons (30 ml) of lemon juice for the wine.</p>	<p>1 clove garlic, cut in half</p> <p>2 12-oz. (375 ml) bottles Mexican beer, such as Corona, at room temperature</p> <p>3 tablespoons (45 ml) Tequila</p> <p>Cooked Southwest Chicken sausage in 1-inch (2.5 cm) pieces, blanched fresh vegetables, corn chips, crusty bread cubes</p> <p>Place the salsa in a yogurt strainer or sieve lined with a coffee filter and allow to drain until thickened, about 1 hour. Reserve.</p> <p>Place the shredded cheeses in a large bowl and sprinkle with cornstarch. Toss the cheese with the cornstarch to coat.</p> <p>Rub the Cuisinart™ Fondue Pot with the cut garlic halves. Add 2¼ cups (550 ml) of the beer to the Fondue Pot and heat, using Setting 5, until mixture begins to boil. Lower the heat to setting 4½ and gradually add the cheeses, one handful at a time, whisking while adding the cheese. Stir the cheese and allow it to melt completely before each addition. When the cheese has been completely melted, stir in the drained salsa and Tequila. Keep the fondue warm at Setting 3 to serve.</p>	<p>1 crusty baguette, about 1 pound (500 g), cut in cubes for dunking</p> <p>Heat oil in the Cuisinart™ Fondue Pot on setting 4-1/2. Add the sliced garlic, and cook until lightly browned, about 1 minute. Add mussels, saffron, and wine to pan. Cook, stirring occasionally, until mussels are opened, 3 to 4 minutes. Remove mussels from pan. Add salt, tomato purée, basil, and water to pan. Raise the temperature to Setting 6 and bring to a boil. Reduce temperature to Setting 3-1/2, and simmer for 10 minutes. Remove mussels from their shells; discard mussel shells.</p> <p>Remove basil from sauce. If sauce is too thick, thin with a little water. To serve Seafood Bouillabaisse Fondue, skewer shrimp, scallops, or mussels onto fondue forks and dip into Bouillabaisse Sauce. Cook shrimp and scallops until they are firm but not tough. Cook mussels just to heat through; they are already cooked and will toughen with too much heat. Skewer and dip cubes of crusty baguette in sauce.</p> <p>Suggested Dipping Sauce:</p> <p>Olive Tapenade Aioli</p> <p>* Fresh mussels should have tightly closed shells when purchased, or those that are slightly opened should close shut when tapped. Store in refrigerator until ready to use. To clean mussels, place in a bowl of cold water with about ¼ cup (50 ml) cornmeal, swirl gently, and let stand for 20 minutes – this will help the mussels to expel any sandy grit. Remove the “beard” by pulling on the byssal threads that are coming out of the shell.</p> <p>Lift out of the water, leaving the cornmeal and grit in the bottom of the bowl, and dry on several layers of paper towels before cooking.</p>	<p>CHICKEN STOCK WITH STAR ANISE FONDUE</p> <p>Makes 6 to 8 servings</p> <p>4½ cups (1.13 L) good quality chicken stock or broth + 1-2 cups (250-500 ml) additional warm chicken stock</p> <p>¾ ounce (21 g) star anise*</p> <p>1½ pounds (750 g) boneless, skinless chicken breast</p> <p>8 ounces (250 g) small white mushrooms, cleaned</p> <p>1 red bell pepper, cored and seeded</p> <p>1 yellow bell pepper, cored and seeded</p> <p>1 small zucchini – or 6 ounces (175 g) baby zucchini</p> <p>½ pound (250 g) fresh asparagus or broccolini</p> <p>½ pound (250 g) edible pod or snow peas, tipped and topped, strings removed</p> <p>steamed rice, optional</p> <p>Combine chicken stock and star anise in Cuisinart™ Fondue Pot. Set temperature at Setting 6 and bring to a boil. Reduce to Setting 3-1/2 and simmer for about 10 minutes. Trim and discard any visible fat and cartilage from the chicken. Cut into one-inch (2.5 cm) pieces.</p> <p>Using a clean knife and Prep Board, cut peppers into strips about 1½-x-½ inch (3.75 x 1.25 cm). Cut zucchini into ½-inch (1.25 cm) thick rounds.</p> <p>To serve, skewer pieces of chicken and cook until firm and cooked through in simmering broth. Take care to cook poultry through completely; this will take about 3 minutes. Skewer vegetables and cook to taste. May be served with a bowl of steamed rice for each diner. Add additional warm chicken stock to the Fondue Pot as needed, to keep the liquid deep enough for dipping and cooking.</p> <p>Suggested Dipping Sauces:</p> <p>Asian Peanut Sauce, Wasabi Ginger Sauce.</p> <p>* Star anise is a star-shaped dark brown pod native to China. It is used in Asian and tropical cuisines, and as a flavouring in baked goods in many Western cuisines. It can be found in Asian markets, as well as in many grocery stores and specialty food stores.</p>
<p>MEAT/SEAFOOD FONDUES</p> <p>SEAFOOD BOUILLABAISSE FONDUE</p> <p>Makes 6 to 8 servings</p> <p>1 tablespoon (15 ml) extra virgin olive oil</p> <p>3 cloves garlic, peeled and sliced thinly</p> <p>1 pound (500 g) fresh mussels, cleaned and bearded*</p> <p>1 pinch saffron threads</p> <p>2 cups (500 ml) dry white wine or vermouth</p> <p>1 teaspoon (5 ml) kosher salt</p> <p>26 ounces (770 ml) tomato purée</p> <p>3-4 large sprigs fresh basil</p> <p>1 cup (250 ml) water</p> <p>1 pound (500 g) very large shrimp (16 – 20 count), peeled, deveined, cut in half lengthwise</p> <p>1 pound (500 g) sea scallops, dried, tough muscle removed</p>	<p>1 clove garlic, cut in half</p> <p>2 12-oz. (375 ml) bottles Mexican beer, such as Corona, at room temperature</p> <p>3 tablespoons (45 ml) Tequila</p> <p>Cooked Southwest Chicken sausage in 1-inch (2.5 cm) pieces, blanched fresh vegetables, corn chips, crusty bread cubes</p> <p>Place the salsa in a yogurt strainer or sieve lined with a coffee filter and allow to drain until thickened, about 1 hour. Reserve.</p> <p>Place the shredded cheeses in a large bowl and sprinkle with cornstarch. Toss the cheese with the cornstarch to coat.</p> <p>Rub the Cuisinart™ Fondue Pot with the cut garlic halves. Add 2¼ cups (550 ml) of the beer to the Fondue Pot and heat, using Setting 5, until mixture begins to boil. Lower the heat to setting 4½ and gradually add the cheeses, one handful at a time, whisking while adding the cheese. Stir the cheese and allow it to melt completely before each addition. When the cheese has been completely melted, stir in the drained salsa and Tequila. Keep the fondue warm at Setting 3 to serve.</p>	<p>1 crusty baguette, about 1 pound (500 g), cut in cubes for dunking</p> <p>Heat oil in the Cuisinart™ Fondue Pot on setting 4-1/2. Add the sliced garlic, and cook until lightly browned, about 1 minute. Add mussels, saffron, and wine to pan. Cook, stirring occasionally, until mussels are opened, 3 to 4 minutes. Remove mussels from pan. Add salt, tomato purée, basil, and water to pan. Raise the temperature to Setting 6 and bring to a boil. Reduce temperature to Setting 3-1/2, and simmer for 10 minutes. Remove mussels from their shells; discard mussel shells.</p> <p>Remove basil from sauce. If sauce is too thick, thin with a little water. To serve Seafood Bouillabaisse Fondue, skewer shrimp, scallops, or mussels onto fondue forks and dip into Bouillabaisse Sauce. Cook shrimp and scallops until they are firm but not tough. Cook mussels just to heat through; they are already cooked and will toughen with too much heat. Skewer and dip cubes of crusty baguette in sauce.</p> <p>Suggested Dipping Sauce:</p> <p>Olive Tapenade Aioli</p> <p>* Fresh mussels should have tightly closed shells when purchased, or those that are slightly opened should close shut when tapped. Store in refrigerator until ready to use. To clean mussels, place in a bowl of cold water with about ¼ cup (50 ml) cornmeal, swirl gently, and let stand for 20 minutes – this will help the mussels to expel any sandy grit. Remove the “beard” by pulling on the byssal threads that are coming out of the shell.</p> <p>Lift out of the water, leaving the cornmeal and grit in the bottom of the bowl, and dry on several layers of paper towels before cooking.</p>	<p>CHICKEN STOCK WITH STAR ANISE FONDUE</p> <p>Makes 6 to 8 servings</p> <p>4½ cups (1.13 L) good quality chicken stock or broth + 1-2 cups (250-500 ml) additional warm chicken stock</p> <p>¾ ounce (21 g) star anise*</p> <p>1½ pounds (750 g) boneless, skinless chicken breast</p> <p>8 ounces (250 g) small white mushrooms, cleaned</p> <p>1 red bell pepper, cored and seeded</p> <p>1 yellow bell pepper, cored and seeded</p> <p>1 small zucchini – or 6 ounces (175 g) baby zucchini</p> <p>½ pound (250 g) fresh asparagus or broccolini</p> <p>½ pound (250 g) edible pod or snow peas, tipped and topped, strings removed</p> <p>steamed rice, optional</p> <p>Combine chicken stock and star anise in Cuisinart™ Fondue Pot. Set temperature at Setting 6 and bring to a boil. Reduce to Setting 3-1/2 and simmer for about 10 minutes. Trim and discard any visible fat and cartilage from the chicken. Cut into one-inch (2.5 cm) pieces.</p> <p>Using a clean knife and Prep Board, cut peppers into strips about 1½-x-½ inch (3.75 x 1.25 cm). Cut zucchini into ½-inch (1.25 cm) thick rounds.</p> <p>To serve, skewer pieces of chicken and cook until firm and cooked through in simmering broth. Take care to cook poultry through completely; this will take about 3 minutes. Skewer vegetables and cook to taste. May be served with a bowl of steamed rice for each diner. Add additional warm chicken stock to the Fondue Pot as needed, to keep the liquid deep enough for dipping and cooking.</p> <p>Suggested Dipping Sauces:</p> <p>Asian Peanut Sauce, Wasabi Ginger Sauce.</p> <p>* Star anise is a star-shaped dark brown pod native to China. It is used in Asian and tropical cuisines, and as a flavouring in baked goods in many Western cuisines. It can be found in Asian markets, as well as in many grocery stores and specialty food stores.</p>
<p>SOUTHWEST SALSA FONDUE</p> <p>Makes 6 to 8 servings</p> <p>¾ cup (175 ml) prepared salsa</p> <p>¾ pound (375 g) sharp Cheddar cheese, shredded</p> <p>¾ pounds (375 g) Monterey Jack Cheese, shredded</p> <p>3 tablespoons (45 ml) cornstarch</p> <p>½ teaspoon (2 ml) ground cumin</p>	<p>1 clove garlic, cut in half</p> <p>2 12-oz. (375 ml) bottles Mexican beer, such as Corona, at room temperature</p> <p>3 tablespoons (45 ml) Tequila</p> <p>Cooked Southwest Chicken sausage in 1-inch (2.5 cm) pieces, blanched fresh vegetables, corn chips, crusty bread cubes</p> <p>Place the salsa in a yogurt strainer or sieve lined with a coffee filter and allow to drain until thickened, about 1 hour. Reserve.</p> <p>Place the shredded cheeses in a large bowl and sprinkle with cornstarch. Toss the cheese with the cornstarch to coat.</p> <p>Rub the Cuisinart™ Fondue Pot with the cut garlic halves. Add 2¼ cups (550 ml) of the beer to the Fondue Pot and heat, using Setting 5, until mixture begins to boil. Lower the heat to setting 4½ and gradually add the cheeses, one handful at a time, whisking while adding the cheese. Stir the cheese and allow it to melt completely before each addition. When the cheese has been completely melted, stir in the drained salsa and Tequila. Keep the fondue warm at Setting 3 to serve.</p>	<p>1 crusty baguette, about 1 pound (500 g), cut in cubes for dunking</p> <p>Heat oil in the Cuisinart™ Fondue Pot on setting 4-1/2. Add the sliced garlic, and cook until lightly browned, about 1 minute. Add mussels, saffron, and wine to pan. Cook, stirring occasionally, until mussels are opened, 3 to 4 minutes. Remove mussels from pan. Add salt, tomato purée, basil, and water to pan. Raise the temperature to Setting 6 and bring to a boil. Reduce temperature to Setting 3-1/2, and simmer for 10 minutes. Remove mussels from their shells; discard mussel shells.</p> <p>Remove basil from sauce. If sauce is too thick, thin with a little water. To serve Seafood Bouillabaisse Fondue, skewer shrimp, scallops, or mussels onto fondue forks and dip into Bouillabaisse Sauce. Cook shrimp and scallops until they are firm but not tough. Cook mussels just to heat through; they are already cooked and will toughen with too much heat. Skewer and dip cubes of crusty baguette in sauce.</p> <p>Suggested Dipping Sauce:</p> <p>Olive Tapenade Aioli</p> <p>* Fresh mussels should have tightly closed shells when purchased, or those that are slightly opened should close shut when tapped. Store in refrigerator until ready to use. To clean mussels, place in a bowl of cold water with about ¼ cup (50 ml) cornmeal, swirl gently, and let stand for 20 minutes – this will help the mussels to expel any sandy grit. Remove the “beard” by pulling on the byssal threads that are coming out of the shell.</p> <p>Lift out of the water, leaving the cornmeal and grit in the bottom of the bowl, and dry on several layers of paper towels before cooking.</p>	<p>CHICKEN STOCK WITH STAR ANISE FONDUE</p> <p>Makes 6 to 8 servings</p> <p>4½ cups (1.13 L) good quality chicken stock or broth + 1-2 cups (250-500 ml) additional warm chicken stock</p> <p>¾ ounce (21 g) star anise*</p> <p>1½ pounds (750 g) boneless, skinless chicken breast</p> <p>8 ounces (250 g) small white mushrooms, cleaned</p> <p>1 red bell pepper, cored and seeded</p> <p>1 yellow bell pepper, cored and seeded</p> <p>1 small zucchini – or 6 ounces (175 g) baby zucchini</p> <p>½ pound (250 g) fresh asparagus or broccolini</p> <p>½ pound (250 g) edible pod or snow peas, tipped and topped, strings removed</p> <p>steamed rice, optional</p> <p>Combine chicken stock and star anise in Cuisinart™ Fondue Pot. Set temperature at Setting 6 and bring to a boil. Reduce to Setting 3-1/2 and simmer for about 10 minutes. Trim and discard any visible fat and cartilage from the chicken. Cut into one-inch (2.5 cm) pieces.</p> <p>Using a clean knife and Prep Board, cut peppers into strips about 1½-x-½ inch (3.75 x 1.25 cm). Cut zucchini into ½-inch (1.25 cm) thick rounds.</p> <p>To serve, skewer pieces of chicken and cook until firm and cooked through in simmering broth. Take care to cook poultry through completely; this will take about 3 minutes. Skewer vegetables and cook to taste. May be served with a bowl of steamed rice for each diner. Add additional warm chicken stock to the Fondue Pot as needed, to keep the liquid deep enough for dipping and cooking.</p> <p>Suggested Dipping Sauces:</p> <p>Asian Peanut Sauce, Wasabi Ginger Sauce.</p> <p>* Star anise is a star-shaped dark brown pod native to China. It is used in Asian and tropical cuisines, and as a flavouring in baked goods in many Western cuisines. It can be found in Asian markets, as well as in many grocery stores and specialty food stores.</p>

SCALLION & GINGER SCENTED BEEF BROTH		FRIED SEAFOOD & VEGETABLE FONDUE	
Makes 6 to 8 servings		Makes 6 to 8 servings	
6	cups (1.5 L) good quality beef stock or broth (low-sodium) + 2 cups (500 ml) additional hot broth to add as needed	3½	cups (875 ml) flavourless vegetable oil
3	scallions, cut in 1-inch (2.5 cm) pieces	1	pound (500 g) large shrimp (21-25 count), peeled (leave on tail) and deveined
6	slices fresh ginger, each about the size of a quarter	1	pound (500 g) dry sea scallops, tough muscle removed
1-2	cloves garlic, peeled and halved	½	pound (250 g) salmon fillet, skinned, cut into 1-inch (2.5 cm) cubes
4	whole peppercorns	12	ounces (375 g) Italian baby eggplant or Japanese eggplant, cut in ½-inch (1.25 cm) rounds
1	tablespoon (15 ml) low-sodium soy sauce	1	small zucchini, cut in ½-inch (1.25 cm) rounds
1	tablespoon (15 ml) mirin, rice wine or medium dry sherry	24	green beans, cut in 2-inch (5 cm) pieces
¾	pound (375 g) beef tenderloin, thinly sliced	12	pearl onions, steamed to crisp-tender
¾	pound (375 g) pork tenderloin, thinly sliced	2	large carrots, peeled, cut into ½-inch (1.25 cm) ovals, steamed to crisp-tender
8	ounces (250 g) baby carrots, steamed to crisp-tender	8	ounces (250 g) new red potatoes, cut into bite-sized wedges and steamed to just tender
6	ounces (175 g) thinly sliced daikon		Fresh lemon wedges
8	ounces (250 g) small white mushrooms, cleaned		Fresh basil leaves
8	ounces (250 g) firm tofu, cut into bite-sized cubes		
8	scallions, trimmed to 4-inch (10 cm) lengths		
4	ounces (125 g) canned water chestnuts, drained steamed rice, optional		
Place the beef stock, scallions, ginger, garlic, and peppercorns in the Cuisinart™ Fondue Pot. Set temperature at Setting 6 and bring to a boil. Reduce to Setting 3 and simmer for about 20 - 25 minutes, until broth has taken on the flavours of the ginger and scallions.		Heat oil in Cuisinart™ Fondue Pot on Setting 7-1/2 until hot and bubbly, but not boiling – oil should test at 375° F (191° C) with a candy/deep fry thermometer for best results.	
Use skewers to dip slices of beef or pork tenderloin and the accompanying vegetables into the stock. May be served with small bowls of hot steamed rice for each diner. Add additional warm beef stock to the Fondue Pot as needed, to keep the liquid deep enough for dipping and cooking.		Skewer seafood and vegetables and fry until golden and crispy. Drain, allow to cool for a few moments, and dip in sauces to serve.	
Suggested Dipping Sauces: Asian Peanut Sauce; Wasabi Ginger Sauce		Suggested Dipping Sauces: Spinach Dipping Sauce; Sundried Tomato and Roasted Red Pepper Dip; Olive Tapenade Aioli; Tzatziki Sauce	

DEEP FRIED TURKEY & POTATO FONDUE		CHOCOLATE BOURBON FONDUE	
Makes 6 to 8 servings		Makes 6 - 8 servings	
3½	cups (875 ml) flavourless vegetable oil	1	cup (250 ml) heavy cream
2	pounds (1 kg) boneless, skinless turkey breast, well trimmed	1	cup (250 ml) half-and-half
1	pound (500 g) new red potatoes, cut into bite-sized pieces and steamed until just tender	8	ounces (250 g) unsweetened chocolate, grated
	Kosher salt and freshly ground pepper	8	ounces (250 g) milk chocolate, grated
		2	tablespoons (30 ml) instant espresso powder
		2-3	tablespoons (30-45 ml) Kentucky Bourbon
Heat oil in Cuisinart™ Fondue Pot on Setting 7-1/2 until hot and bubbly, but not boiling – oil should test at 375° F (191° C) with a candy/deep fry thermometer for best results. Cut turkey into cubes, about ¾ inch (1.88 cm) in size.		Place the heavy cream and half-and-half in the Cuisinart™ Fondue Pot and bring to a simmer at Setting 4-1/2. When the cream is bubbling lightly, lower heat to setting 4 and add the grated chocolates, about ½ cup (125 ml) at a time, stirring with a plastic or coated whisk until smooth and creamy after each addition. Stir the espresso powder into 2 tablespoons (30 ml) of the Bourbon.	
Skewer turkey and dip in hot oil to cook. Take care to cook turkey thoroughly – until it is no longer pink in the centre – this will take about 3 minutes. Skewer potato wedges and dip into hot oil to cook. When golden and cooked, sprinkle to taste with kosher salt and pepper. Drain turkey cubes and potato wedges and let cool for a few moments before eating. Serve with mustard sauces for dipping.		Stir into the chocolate fondue. Add the remaining Bourbon to taste. Reduce the temperature to Setting 3 to serve the fondue.	
Suggested Dipping Sauces: Apricot Mustard, Cranberry Mustard, Horseradish Mustard Sauce		Dipping suggestions: Sliced apricots, strawberries, cherries, Clementine sections, dried apricots, pound cake cubes, cookies, biscotti.	
DESSERT FONDUES		CHOCOLATE MINT FONDUE	
Makes 8 servings		Makes 6 - 8 servings	
1½	cups (375 ml) half-and-half	1	cup (250 ml) half-and-half
1	cup (250 ml) heavy cream	1	cup (250 ml) heavy cream
1½	pounds (750 g) bittersweet or semisweet chocolate, finely chopped	1½	pounds (750 g) bittersweet chocolate, finely chopped
¼	cup (50 ml) Frangelico liqueur	½	pound (250 g) milk chocolate, finely chopped
¼	cup (50 ml) chopped toasted hazelnuts		
Place the half-and-half and heavy cream in the Cuisinart™ Fondue Pot. Heat creams using Setting 4-1/2, until the cream is bubbling. Reduce the heat to Setting 3-1/2 and gradually stir the chopped chocolate into the hot cream, ½ cup (125 ml) at a time, whisking while adding with a			

<p>1/4 cup (50 ml) crème de cacao (clear)</p> <p>1/4 cup (50 ml) crème de menthe (clear)</p> <p>Place the half-and-half and heavy cream in the Cuisinart™ Fondue Pot. Heat, using Setting 4-1/2, until the creams are bubbling. Reduce the heat to Setting 3-1/2 and gradually stir the chopped chocolate into the hot cream, 1/2 cup (125 ml) at a time, whisking while adding with a plastic or nonstick whisk until creamy and smooth after each addition. When the chocolate is completely blended in, add the liqueurs. Keep warm using Setting 3 to serve the fondue.</p> <p>Dipping suggestions: Include sliced pears, fresh strawberries, cookies, cubes of pound cake, brownies.</p> <p>CHOCOLATE RASPBERRY FONDUE Makes 6 to 8 servings</p> <p>1 12-ounce (375 g) package frozen raspberries, thawed</p> <p>1 1/2 cups (375 ml) heavy cream</p> <p>1 1/2 pounds (750 g) bittersweet chocolate, chopped</p> <p>2-3 tablespoons (30-45 ml) Chambord or Kirschwasser</p> <p>Place the thawed raspberries in the work bowl of the Cuisinart™ Food Processor fitted with the metal blade. Process until pureed and smooth, about 30 seconds. Place the purée in a fine mesh sieve (also called a Chinois) and press the liquid through into a bowl. Discard the seeds.</p> <p>Place the cream in the Cuisinart™ Fondue Pot. Heat using setting 4-1/2, until the cream is bubbling. Gradually stir in the chopped chocolate, 1/2 cup (125 ml) at a time, whisking with a plastic or nonstick whisk, until completely smooth after each addition.</p> <p>Measure out 1/3 cup (75 ml) of the raspberry purée and stir into the chocolate. Reserve the remaining purée for another use (or freeze to make Chocolate Raspberry Fondue at a later date). Stir in the liqueur. For serving, keep the fondue warm using Setting 3. This versatile fondue is good with all fruits that are suitable for dipping. The tartness of the raspberry purée also</p>	<p>makes it good for cubes of pound or angel food cake, cookies, brownies, or biscotti.</p> <p>WHITE CHOCOLATE APRICOT FONDUE Makes 6 to 8 servings</p> <p>1 can (12 ounces [375 g]) pitted apricots</p> <p>1 tablespoon (15 ml) fresh lemon juice</p> <p>1 cup (250 ml) half-and-half</p> <p>1 cup (250 ml) mascarpone</p> <p>18 ounces (532 g) white chocolate, chopped (use white chocolate, not coating)</p> <p>3 tablespoons (45 ml) apricot liqueur</p> <p>1 tablespoon (15 ml) Amaretto or Frangelico</p> <p>Place the apricots in the Cuisinart™ Food Processor fitted with the metal blade. Process until smooth and pureed, about 20 seconds. Stir in lemon juice; reserve.</p> <p>Place the half-and-half and mascarpone in the Cuisinart™ Fondue Pot. Heat using Setting 5 - 6, until bubbling. Reduce the heat to Setting 3-1/2 and stir until the mascarpone is completely incorporated into the cream. Gradually add the white chocolate, 1/2 cup (125 ml) at a time, whisking it in and stirring until it is completely melted before each addition. Stir in the liqueurs. Reduce the heat to Setting 3 to serve the fondue.</p> <p>Just before serving, measure out 1/2 cup (125 ml) of the apricot purée. Drizzle the apricot purée into the fondue and swirl with a knife for a marbled effect.</p> <p>White Chocolate Apricot Fondue is very sweet. It is best served with tart fruits such as pineapple, fresh apricots, Clementine sections, or kiwi chunks. It is also good with chocolate biscotti.</p> <p>WARM BERRY FONDUE Makes 8 servings</p> <p>5 - 6 cups (1.2-1.5 L) mixed fresh (can use frozen) berries (strawberries, blueberries, raspberries, blackberries)</p> <p>1/2 cup (125 ml) sparkling wine</p> <p>4 tablespoons (50 ml) cornstarch + 2 tablespoons (30 ml) water, stirred until smooth</p>	<p>1/3 cup (75 ml) liqueur (a fruit or nut flavoured liqueur is a good choice)</p> <p>Reserve about one quarter to one half cup (50-125 ml) of the fresh berries. Purée the remaining berries in the Cuisinart™ Food Processor until smooth. Place in a fine mesh sieve (also called a Chinois), and press out the liquid. Discard the seeds.</p> <p>Place the seeded berry purée and sparkling wine in a Cuisinart 3 1/2 quart (3.3 L) sauce pan and heat over medium heat, stirring frequently until it is bubbling gently; cook for 4 - 5 minutes. Stir in the cornstarch mixture and cook until the mixture thickens and the milky appearance has cooked away. Transfer to the Cuisinart™ Fondue Pot and stir in the liqueur. Keep warm at Setting 3 to serve the fondue.</p> <p>Warm Berry Fondue is good served with cubes of lemon pound cake, chocolate angel food cake, bites of brownies, sliced bananas, sliced apricots or peaches, or cookies.</p> <p>SAUCES FOR FONDUES</p> <p>ASIAN PEANUT SAUCE Makes about 1 3/4 cups (425 ml)</p> <p>4 slices peeled fresh ginger, 1/16-inch (0.16 cm) thick each</p> <p>3 cloves garlic, peeled</p> <p>1/2 cup (125 ml) fat free, low-sodium chicken stock/broth</p> <p>1/3 cup (75 ml) low-sodium soy sauce or tamari</p> <p>1/4 cup (50 ml) Asian sesame oil (toasted dark sesame oil)</p> <p>2 tablespoons (30 ml) rice vinegar</p> <p>1 - 2 tablespoons (15-30 ml) fresh cilantro leaves</p> <p>5 teaspoons (25 ml) sugar</p> <p>1/2 cup (125 ml) peanut butter (creamy or smooth), from a jar</p> <p>2 - 4 drops Asian chili oil (to taste)</p>	<p>Place the ginger and garlic in the work bowl of the Cuisinart™ Food Processor. Pulse 10 times to chop; scrape work bowl. Add the next 7 ingredients in the order listed. Process 20 - 30 seconds. Add chili oil to taste; process 5 seconds. May be used immediately, or refrigerated up to 5 days. Allow chilled dressing to return to room temperature before using.</p> <p>WASABI GINGER SAUCE Makes about 2 cups (500 ml)</p> <p>Use this versatile sauce as a dipping sauce for potstickers, dumplings or Mongolian Hot Pot, or as a marinade for meats and seafood, or dressing for salads.</p> <p>1/2 ounce (14 g) fresh ginger, peeled, cut in 1/2-inch (1.25 cm) or smaller pieces</p> <p>1 small shallot (1/2 ounce [14 g]), peeled, cut in 1/2-inch (1.25 cm) or smaller pieces</p> <p>1 clove garlic, peeled</p> <p>3/4 cup (175 ml) mirin or rice wine*</p> <p>3/4 cup (175 ml) low-sodium soy or tamari sauce</p> <p>1/4 cup (50 ml) seasoned rice or wine vinegar</p> <p>2 tablespoons (30 ml) dark molasses</p> <p>1 1/2 tablespoons (25 ml) prepared wasabi paste*</p> <p>1 tablespoon (15 ml) brown sugar, packed</p> <p>1 tablespoon (15 ml) Asian sesame oil (toasted sesame oil)</p> <p>1 1/2 teaspoons (7 ml) powdered ginger</p> <p>1/2 teaspoon (2 ml) freshly ground black pepper</p> <p>Place ginger, shallot and garlic in blender jar; cover blender jar. Set on Low; pulse 5 times. Scrape sides of jar; pulse 5 times. Add remaining ingredients in order given. Blend for 20 seconds. Transfer to a resealable container and let stand for 30 minutes before using, to allow flavours to develop. Unused portions may be refrigerated for up to a week - stir before using.</p> <p>* Available in Asian markets or gourmet/ethnic foods section of grocery stores.</p>
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Tip: As a marinade, use about 1 tablespoon (15 ml) of marinade per portion. Meats such as boneless, skinless chicken parts, pork chops, or steaks, may be placed in a resealable freezer weight bag, coated with marinade and frozen. When thawed, they will be fully marinated and ready to cook.

SPINACH DIPPING SAUCE

Makes about 1½ cups (375 ml)

Preparation: 10 minutes, plus overnight to drain the yogurt.

- 1 cup (250 ml) non-fat plain yogurt (without gelatin)
- 1 10-ounce (284 g) package frozen chopped spinach, thawed
- ½ ounce (14 g) Reggiano Parmesan cheese, cut in ½-inch (1.25 cm) pieces
- 1 – 2 cloves garlic, peeled
- 8 chives, cut into 1-inch (2.5 cm) lengths
- ½ cup (125 ml) well-packed flat parsley leaves
- ¼ cup (50 ml) extra virgin olive oil
- 4 – 6 drops Tabasco® or other hot sauce
- 3 – 4 tablespoons (45-50 ml) water (or to taste)

Use a yogurt strainer or line a strainer with a coffee filter or cheesecloth to strain the yogurt overnight to remove the whey. The yogurt will thicken and lose about half its volume – discard the whey. Place the thawed spinach in a clean tea towel (use a dark or old towel; it will stain), and squeeze dry and reserve.

Insert the metal blade in the Cuisinart™ Food Processor. With the machine running, drop the cheese and garlic through the small feed tube; process 15 – 20 seconds to chop. Add the chives, parsley, drained yogurt and spinach; process to combine, 45 seconds. Scrape the work bowl. With the machine running, add the olive oil through the small feed tube in a steady stream. Scrape the work bowl. Add the hot sauce, then the water and process to blend, about 20 – 30 seconds. The sauce will be thick; if you wish a thinner sauce, add more water a little at a time to taste.

Use the sauce for steamed vegetables, or to spread on steamed chicken or seafood.

ROASTED RED PEPPER AND SUN-DRIED TOMATO DIP

Makes about ¾ cup (175 ml)

Preparation: 5 minutes or less

- 1 clove garlic, peeled
- ½ teaspoon (2 ml) basil
- 1 large roasted red pepper (may be from a jar; drain), cut in 1-inch (2.5 cm) pieces
- 4 oil packed sun-dried tomatoes, drained of excess oil
- 1 teaspoon (5 ml) balsamic vinegar
- 2 ounces (56 g) lowfat cream cheese, cut in ½-inch (1.25 cm) pieces
- 2 tablespoons (30 ml) lowfat sour cream

Insert the blade (sharp side) in the Chopper Grinder Prep Bowl. Place the garlic and basil in the Prep Bowl; set on Speed 4 and pulse 10 times to chop. Scrape the Prep Bowl. Add the roasted red pepper, sun-dried tomatoes and balsamic vinegar; process to chop, 10 seconds. Let blade stop, then process for 10 seconds. Add the cream cheese and sour cream.

Pulse to combine, 10 times, then process until smooth, 10 to 15 seconds. Scrape Prep Bowl and process for 10 seconds longer. Transfer to a bowl, cover tightly and refrigerate at least 30 minutes before serving, to allow flavours to blend. May be covered and refrigerated for up to 5 days.

OLIVE TAPENADE AÏOLI

Makes about ⅔ cup (150 ml)

- 1 clove garlic, peeled
- 12 pitted Kalamata olives (drained if in brine)
- 1 teaspoon (5 ml) fresh lemon juice
- 1 teaspoon (5 ml) drained capers
- ½ teaspoon (2 ml) anchovy paste
- ½ teaspoon (2 ml) Dijon-style mustard
- ½ teaspoon (2 ml) herbs de Provence
- ¼ cup (75 ml) reduced fat mayonnaise

Place the garlic in the work bowl of a Cuisinart™ MiniPrep® Food Processor or MiniPrep® Plus Food Processor and pulse 5 times to chop. Scrape the

work bowl. Add the olives, lemon juice, capers, anchovy paste, mustard, and herbs de Provence. Pulse to chop, 5 times, then process until a paste is formed, about 30 seconds, scraping the sides of the work bowl as necessary. Add the mayonnaise and pulse to mix in. Cover and allow the mixture to stand while the artichokes steam. The Olive Tapenade Aïoli may be made a day ahead. Keep refrigerated until ready to use.

TZATZIKI SAUCE

Makes about ⅔ cup (150 ml)

- 1 quart (1 L) fat free or regular plain yogurt, drained*
- 1 cucumber (preferably English hothouse)
- 1 clove garlic, peeled
- 3 tablespoons (45 ml) dill weed
- 3 tablespoons (45 ml) mint leaves
- 1 tablespoon (15 ml) fresh oregano leaves
- 2 tablespoons (30 ml) juice
- Salt and pepper to taste

Insert medium (4mm) shredding disc in Cuisinart™ Food Processor. Trim cucumber to fit large feed tube, but do not peel. Use medium pressure to shred. Remove and reserve.

Insert metal blade. Place garlic, dill, mint, and oregano in work bowl and process to chop, 5 seconds. Scrape work bowl and add drained yogurt; process to blend, 10 seconds. Scrape work bowl. Add shredded cucumber and lemon juice; pulse to blend, 5 – 10 times. Season to taste with salt and pepper. Cover and refrigerate sauce for 30 minutes or longer to allow flavours to blend.

*To Drain Yogurt:

Place yogurt in a yogurt strainer or a mesh strainer lined with a coffee filter. Place over a bowl and allow whey to drain from yogurt until yogurt is thickened. Discard whey. Refrigerate yogurt and use as a spread or to make sauces.

APRICOT MUSTARD

Makes ⅔ cup (150 ml)

- ⅓ cup (75 ml) good quality apricot preserves
- ⅓ cup (75 ml) Dijon-style mustard, smooth or grainy

Place apricot preserves and Dijon-style mustard in work bowl of Cuisinart™ Mini-Prep® Chopper and process on Chop until smooth and homogenous.

CRANBERRY MUSTARD

Makes ⅔ cup (150 ml)

- ⅓ cup (75 ml) good quality whole berry cranberry sauce
- ⅓ cup (75 ml) Dijon-style mustard, smooth

Place cranberry sauce and Dijon-style mustard in work bowl of Cuisinart™ Mini-Prep® Chopper and process on Chop until smooth and homogenous.

HORSERADISH MUSTARD SAUCE

Makes about ⅔ cup (150 ml)

- ½ cup (125 ml) Dijon-style mustard
- 2 tablespoons (30 ml) prepared horseradish
- 1 tablespoon (15 ml) honey

Place mustard, horseradish, and honey in work bowl of Cuisinart™ Mini-Prep® Chopper and process on Chop until smooth and homogenous.

WARRANTY

Limited Three Year Warranty

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty.

This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:
1-800-472-7606

Address:
Cuisinart Canada
100 Conair Parkway
Woodbridge, Ont. L4H 0L2

Email:
consumer_canada@conair.com

Model:
CF0-3SSC

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 120630 would designate year, month & day (2012, June 30th). Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at www.cuisinart.ca

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100 Conair Parkway,
Woodbridge, Ont L4H 0L2
Consumer Call Centre E-mail:
Consumer_Canada@Conair.com
Printed in China
13CC140593

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